

# ANTIOXIDATIVE MEAT PASTE AND METHOD FOR UTILIZING THE SAME

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## Abstract of JP1128764

PURPOSE: To obtain the title meat paste capable of providing kneaded meat prevented in oxidation without carrying out deaeration treatment and having excellent self stability and quality, by blending a myosin-containing meat with an additive and continuously carrying out the blending in a state containing no oxygen.  
CONSTITUTION: (A) Myosin-containing meat (e.g. meat of fish or shellfish or livestock meat) and as necessary (B) myosin dissolving agent (e.g. sodium glutamate) are fed to a continuous blender capable providing closed state when a feed inlet and discharge outlet are closed and blended e.g. at pH 6.2-7.3 and 5-50 deg.C, discharged and frozen to provide the aimed meat paste.